

## Chef Feker's Sicilian Steak Sandwich

This what we serve for lunch at IL MITO with rosemary ciabatta bread, eggplant fries or pasta salad and choice of soup or salad to begin your culinary journey. We finish with chocolate cookies. For the recipe of the cookies visit my website at [www.ilmito.com](http://www.ilmito.com)

### Ingredients

2 Tbsps olive oil  
1 lb choice New York strip, cut into equal size thin steaks (ask your butcher to do this)  
8 oz sliced fresh mushrooms  
1 lb fresh spinach  
8 slices tomato  
1 medium onion, sliced  
10 slices provolone cheese  
1 loaf rosemary ciabatta or French bread  
1/2 tsp salt  
1/2 tsp ground black pepper  
1/2 tsp garlic  
2 Tbsps Worcestershire sauce  
1/8 tsp red pepper flakes  
1/4 cup Pinot Noir or other dry red wine  
1/2 cup prepared horseradish (optional)  
1/4 cup brown mustard (optional)  
1/4 cup of mayonnaise (optional)

### Directions

Heat a large skillet over medium heat. Add olive oil, sear the beef and cook until browned on both sides, about 1 minute per side. Remove the beef and add the mushrooms, garlic and onion. Cook and stir until starting to become tender, about 3 minutes.

Add the salt, pepper, Worcestershire sauce, red pepper flakes and red wine.

Slice the bread loaf lengthwise like a submarine sandwich. Mix together the horseradish, mustard and mayonnaise; spread onto the inside of the loaf. Place slices of provolone cheese on both sides of the loaf, then top with the beef, onion, mushroom and fresh spinach and tomato. Close the loaf and place the entire sandwich under the panini grill (if it does not fit, cut into desired size).

Grill until crusty on the outside.



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